

Applicant : Brian K. Doyle et al.
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This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

Claim 1 (currently amended): A new type of cooked food product comprising a shaped substrate made from moldable shape-retaining potato-based dough, and an exterior coating on said shaped substrate made primarily from dry particulate starch components, said coating applied to said substrate prior to cooking said substrate and cooked in place thereupon.

Claim 2 (original): A new type of cooked food product as set forth in claim 1, wherein said coating comprises a batter or slurry at the time it is applied and a dry layer on said substrate after cooking.

Claim 3 (original): A new type of cooked food product as set forth in claim 1, wherein said coating comprises a dry mix of ingredients when applied.

Claim 4 (canceled)

Claim 5 (previously presented): A new type of food product as set forth in claim 1, wherein said substrate is in the form of a waffle.

Claim 6 (original): A new type of food product as set forth in claim 1, wherein the principal non-liquid ingredient of said dough comprises a flour made from grain.

Claim 7 (original): A new type of food product as set forth in claim 1, wherein said substrate has a shape having at least one slender and elongated portion, said exterior coating forming a shell surrounding said slender and elongated portion which strengthens it to resist breakage.

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Claim 8 (original): A new type of food product as set forth in claim 1, wherein said food product comprises a deep-fried product.

Claim 9 (canceled)

Claim 10 (canceled)

Claim 11 (previously presented): A new type of food product as set forth in claim 1, wherein said potato-based dough includes at least some cooked potato prior to being cooked with said substrate in place.

Claim 12 (previously presented): A new type of food product as set forth in claim 1, wherein said dough includes at least some dehydrated potato.

Claim 13 (canceled)

Claim 14 (previously presented): A new type of food product as set forth in claim 1, wherein said substrate and coating together comprise a parfried article.

Claim 15 (previously presented): A new type of food product as set forth in claim 14, wherein said substrate and coating further comprises a non-fried finish-cooked component.

Claim 16 (previously presented): A new type of food product as set forth in claim as set forth in claim 14, wherein said substrate and coating further comprise a fried finish-cooked article.

Claim 17 (original): A new type of food product as set forth in claim 1, wherein said food product comprises a parfried and frozen product.

Claim 18 (canceled)

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Claim 19 (previously presented): A new type of food product as set forth in claim 1, wherein said food product comprises a waffle.

Claim 20 (previously presented): A new type of food product as set forth in claim 1, wherein said food product comprises a baked product.

Claim 21 (canceled)

Claim 22 (original): A new type of food product as set forth in claim 20, wherein said food product has a shape having at least one slender and elongated portion, said exterior coating forming a shell surrounding said slender and elongated portion which strengthens it to resist breakage.

Claim 23 (original): A new type of food product as set forth in claim 1, wherein said substrate and coating have an overall thickness of not more than about 4 cm.

Claim 24 (currently amended): A method of making a food item, comprising the steps of:
making a formable shape-retaining dough from non-grain edible natural food substance;
shaping said formable shape-retaining dough into a desired configuration;
coating said shaped dough food item with a dry particulate starch-component ingredient mix; and

cooking said shaped and coated non-grain dough food item with said coating in place upon it, to thereby obtain a shaped food product having a crispy exterior and a soft interior.

Claim 25 (original): The method of claim 24, wherein said step of cooking said coated and shaped dough food item includes parfrying it and later finish-cooking it.

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Claim 26 (original): The method of claim 25, further including the step of freezing said parfried food item prior to finish-cooking it.

Claim 27 (original): The method of claim 25, wherein said step of finish-cooking comprises reconstituting the frozen parfried food item by thawing it and then cooking it by using at least a selected one of the group consisting essentially of a gradient oven, a microwave oven, a toaster, a grill, a broiler, and a deep-fryer.

Claim 28 (canceled)

Claim 29 (previously presented): The method of claim 24, wherein said step of making a food dough comprises using potato tuber as said non-grain edible natural food substance.

Claim 30 (previously presented): The method of claim 24, wherein said forming step comprises making a waffle shape from said dough.

Claim 31 (original): The method of claim 30, wherein said step of finish-cooking includes using a toaster.

Claim 32 (previously presented): The method of claim 24, wherein said step of shaping comprises forming said dough into a pancake.

Claim 33 (previously presented): The method of claim 24, wherein said step of shaping comprises forming said dough into a shape which emulates a slice of a natural food.

Claim 34 (canceled)

Claim 35 (previously presented): The method of claim 24, including the step of using at least some shredded non-grain natural food in making said dough.

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Claim 36 (previously presented): The method according to claim 35, wherein said shredded non-grain natural food is at least partially dried before using it in making said dough.

Claim 37 (original): The method according to claim 35, wherein said shredded natural food is at least partially dehydrated before inclusion in said dough.

Claim 38 (original): The method according to claim 25, wherein said step of coating said shaped dough food item comprises predusting it with a dry particulate starch-component ingredient mix and subsequently applying a particulate starch-component mix which is in batter/slurry form.

Claim 39 (original): The method according to claim 29, including the step of using egg in the potato dough to increase cohesiveness of such dough and help produce a fluffy and light internal consistency after cooking.

Claim 40 (original): The method according to claim 39, including the step of using at least some stabilizers in said dough.

Claim 41 (new): A new type of cooked food product as set forth in claim 1 further comprising a slurry comprising a dextrin applied to the exterior coating on the substrate.

Claim 42 (new): A new type of cooked food product as set forth in claim 41, wherein the slurry further comprises rice flour.

Claim 43 (new): A new type of cooked food product comprising a shaped substrate made from moldable shape-retaining potato-based dough, and a slurry comprising dextrin at least partially coating the shaped substrate, wherein the slurry is applied to the substrate prior to cooking the substrate and cooked in place thereupon.

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Claim 44 (new): A new type of cooked food product as set forth in claim 43, wherein the slurry further comprises rice flour.

Claim 45 (new): A new type of cooked food product as set forth in claim 44, further comprising an exterior coating comprising dry particulate starch components wherein the slurry is applied on an exterior coating on the substrate and the slurry and exterior coating are applied to the substrate prior to cooking the substrate and cooked in place thereupon.

Claim 46 (new): A new type of cooked food product comprising a shaped substrate made from moldable shape-retaining potato-based dough, an exterior coating on the shaped substrate made primarily from particulate starch component and a slurry comprising a dextrin component on the exterior coating; wherein the exterior coating and the slurry applied to the substrate prior to cooking the substrate and cooked in place.